

13th ANNUAL  
*Northern Manitoba*  
**TRAPPERS' FESTIVAL**



25c

THE PAS, MANITOBA  
FEBRUARY 24, 25, 26, 1960



**"The Winner Comes Home"**

It is always a thrilling experience when the winning team crosses the finish line in the World's Championship Dog Derby at the Northern Manitoba Trappers' Festival.

There are many other thrills awaiting visitors to the Trappers' Festival where the warmth of northern hospitality enriches the activities of this unique winter carnival.

**Best wishes for the success of the 13th Annual Northern Manitoba Trappers' Festival — February 24-25-26, 1960.**

**DEPARTMENT OF INDUSTRY AND COMMERCE**  
**Travel and Publicity Branch**

**Hon. Gurney Evans**

Minister

**W. E. Organ**

Director

**R. E. Grose**

Deputy Minister



I am very happy indeed to send greetings from the Department of Mines and Natural Resources to this 13th Northern Trappers' Festival. The Festival has become more than just a holiday for northerners — it has become a gala affair for southerners too, and for our American neighbors who brave the cold weather to get into the north where icy winds wait before the hospitality that you're so famous for.

There will be old skills and competitions at this Festival. The races and other contests provide excitement and thrills. All through all the activities the spirit of competition and fun prevails.

But the Festival is more than just a holiday — it helps us to realize again that trappers, who wrest a living from the land, have a hard life but an important one. The fur industry seems to be making a come-back and this will benefit many of us who live in the north.

I wish every contestant lots of luck as he goes through his paces in the different events. I hope everyone has a good time and this Festival turns out to be the biggest and best yet.

**C. H. WITNEY,**  
Minister of Mines and Natural Resources.



The Citizens of The Pas take pride in the very efficient manner in which the Trappers' Festival has been organized during the past thirteen years:

On this, the occasion of our Thirteenth Festival, I would again wish success to the members of the Executive, to the various committees and to all who participate in our annual Winter Carnival.

The ever increasing number of friends who visit us each year is an indication of the popularity of this event, and to these Visitors I extend on behalf of the Town Council and Citizens, a hearty welcome and would wish them an enjoyable holiday.

**HARRY L. TRAGER,**  
Mayor.



In these days when the north is booming, when modern techniques in mining, transportation, agriculture, fishing and industry are changing the face of the north, it is well to keep alive the spirit of the frontier and to pay tribute to the pioneers who paved the way for full development of this great region.

For this reason, and for the zestful color of the event itself, I extend every best wish for success of the 13th annual Trappers' Festival. Here, the spirit of the north is brought out in all its vigor and hospitality, its energy and knowledge.

The originality of the Trappers' Festival has caught the imagination of people in many countries. This winter carnival has been dubbed the "Mardi Gras of the North". But it isn't patterned after anything that exists elsewhere. It is northern Manitoba in its make-up, and something the whole province is proud to endorse.

**JACK CARROLL,**  
MLA for The Pas.

# General Chairman's Message



I take this opportunity of welcoming our many friends and visitors to join with us in the thirteenth annual Northern Manitoba Trappers' Festival.

I hope that many of you will participate in our sports, enjoy our shows and dances and stay with us until the dogs come home.

This year I am proud to accept on the behalf of the Festival, a trophy which is truly emblematic of our World's Championship Dog Race. A trophy designed by Canada's leading wild life artist Clarence Tillenius. Which is presented by Labatt's for annual competition.

To our many donors, I say thank you your sponsorship of our many sports events.

Our advertisers and contributors of articles, a big thank you, your patronage makes it possible for us to publish this booklet, which we are proud of.

To our many beautiful Queen candidates, who through the weeks prior to the Festival work hard and put in many hours, to become Fur Queen of the North and to your various organizations sponsoring you we are proud to have their support and association with the Festival.

Last but not least I want to thank our committee chairmen and committee members for their help and interest in keeping the Festival going. You have all put in many hours of time and effort to put this Festival on. And I know that you will feel rewarded by having a successful Festival.

To the general public I thank you all for your support and ask that you support our many donors and advertisers wherever possible. Their help makes it possible for us to put on a successful Festival.

**WILF CUDMORE,**  
General Chairman.

# Labatt's

## Trophy Presentation



Mushing across the lake bed on the way to a reception at the La Verandrye Motel is Laird Ouellette, last year's winner of the World Championship Dog Race and his happy passenger is Frank Schlingerman, Chairman of the Board, Labatt's Manitoba Brewery Limited. Frank was there to present the new Labatt Trophy.



The New Labatt Trophy to be presented annually to the winner of the World Championship Dog Race. The trophy was designed by Clarence Tilenius, one of the most famous of wildlife artists. A miniature of the main trophy will be presented to the winner each year.

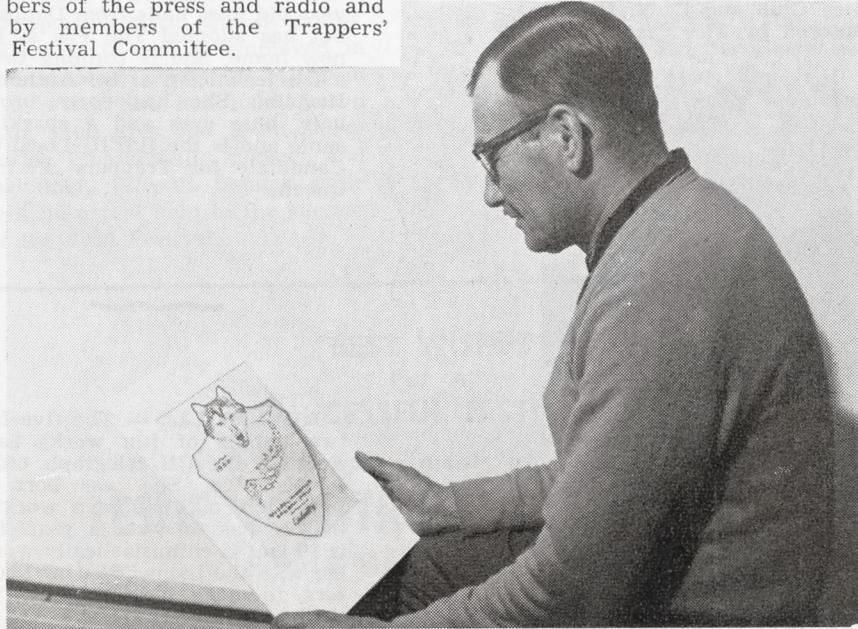


Just after arrival Frank Schlingerman was greeted by Trappers' Festival Chairman Wilf Cudmore. Left to right: Frank Schlingerman, Wilf Cudmore and Laird Ouellette.



Very pleased with the new trophy, Frank Schlingerman and Wilf Cudmore, right, smile for the press after the official presentation. The presentation was made in The Pas on February 1st, 1960 and was attended by members of the press and radio and by members of the Trappers' Festival Committee.

Laird Ouellette admires the sketch of the trophy and passes his unqualified approval of the design. At the time of the presentation the trophy was still being completed by famous wildlife artist Clarence Tillenius.



## CANDIDATES FOR

# MISS THE PAS



**JOAN HOCKINS** — The 21 year old The Pas beauty, who everyone will remember as The Pas entry in the Trout Festival Queen Contest was born and educated in The Pas. She is a lab technician at St. Anthony's Hospital and is an active member of the Glee Club and C. Y. C. She is sponsored by The Pas Curling Club.



**SHERON GORBY** — This 18 year old miss hails from Dauphin, but has adopted The Pas as her new home. She is training to be a lab technician at St. Anthony's Hospital. She has curly brown hair, blue eyes and a sparkling smile and is the BSEIU Local 600 Candidate for Trappers' Festival Queen.



**JOY NEVILLE** — The five foot two bundle of fun works as a clerk in the CN telegraph office in The Pas. She was born in Flin Flon, but has been working in The Pas for over a year. She is 19 and is enthusiastically working with the Lions Club, her sponsors, to make the Trappers Festival a success.

# CANDIDATES FOR MISS FLIN FLON



**EILEEN JUDD** — The Phantom Lake Golf Club entry in the Trappers' Festival Queen contest. Eileen is 19 and is employed in the HBM&S personnel office in Flin Flon. She has light brown hair, blue eyes and is an active curler, basketball player and swimmer. Eileen's famous smile will be a real help to the success of the 1960 Festival.



**MARLENE SMALE** — The 20 year old Flin Flon miss who loves skating and curling is the candidate of the Smelter Recreation Club in Flin Flon. She is five feet two, has green eyes and glossy brown hair. She works as a hair dresser in Flin Flon and is sure to add something to the Festival.

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# Pion-Era

## Trappers' Festival of Saskatchewan

By J. L. PHELPS, Chairman,  
Western Development Museum

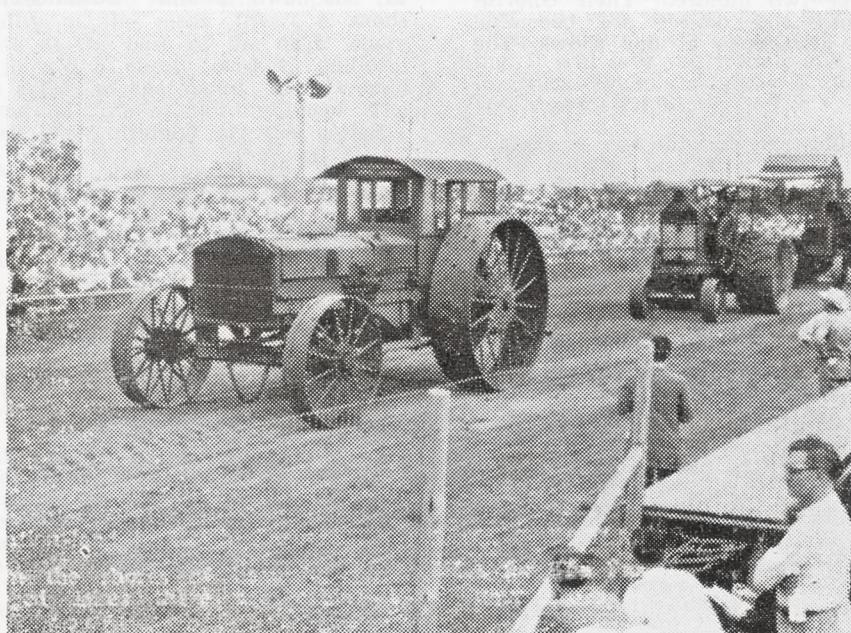
It is both a pleasure and a privilege to have this opportunity of contacting the justly famed Trappers' Festival of Northern Manitoba. The Saskatchewan Pion-Era and the winter Festival at The Pas have much in common since we are both interested in preserving a way and mode of life, lived by our pioneers, that is in grave danger of disappearing the stress of the streamlined life of today.

It is a short thirteen years since I had the honor of heading a delegation to the Provincial Government of Saskatchewan asking that some assistance be given to preserve the story of the western homesteader and his family. In that space of time we have established the man Museum at Saskatoon that is open the year round. In addition we have very active branches at North Battleford and Yorkton that are open to visitors all day and every day during the summer months.

At all three points the exhibits are housed in former Air Force hangars which are bursting at the seams with priceless relics of the pioneer days.

However it is of the annual Saskatoon Pion-Era show sponsored by the Western Development Museum that I wish to talk about at the present time. It was in the fall of 1954 that the Museum Board was approached by the Saskatchewan Jubilee Committee with a proposal that the Museums should, and could, play an active part in the 1955 celebrations of the Jubilee Year. With that in view we decided to put on a trial run of what we called a Threshermens Reunion during the Thanksgiving weekend of 1954.

I am not just certain how the Trappers' Festival originated but no doubt like ourselves the first attempt was not on the scale it is at the present time. While our first show was quite successful we found we had much to learn. One fact was brought out and that was that people were interested



in the preservation of our past history and I know from personal observation the Trappers' Festival meets a like response.

It can be mentioned that the slogan for Pion-Era has been "Prairie Pioneers in Action" and that describes the show in a nutshell. Practically all of the huge machines in the Saskatoon hangar are reconditioned and are in running order. There is a parade of engines, ancient autos and horse drawn equipment that is absolutely unique. Other machines are grouped in various circles. There are field demonstrations such as plowing and threshing. We have developed the story of threshing from the flail to the combine. Such demonstrations are not only interesting but extremely educational as well.

In 1958 we staged a railroad grading scene using everything from the wheelbarrow up through the various styles of scrapers to the elevating grader, powered by 12 horses up ahead and six on the pusher behind. Incidentally this scene was televised clear across Canada.

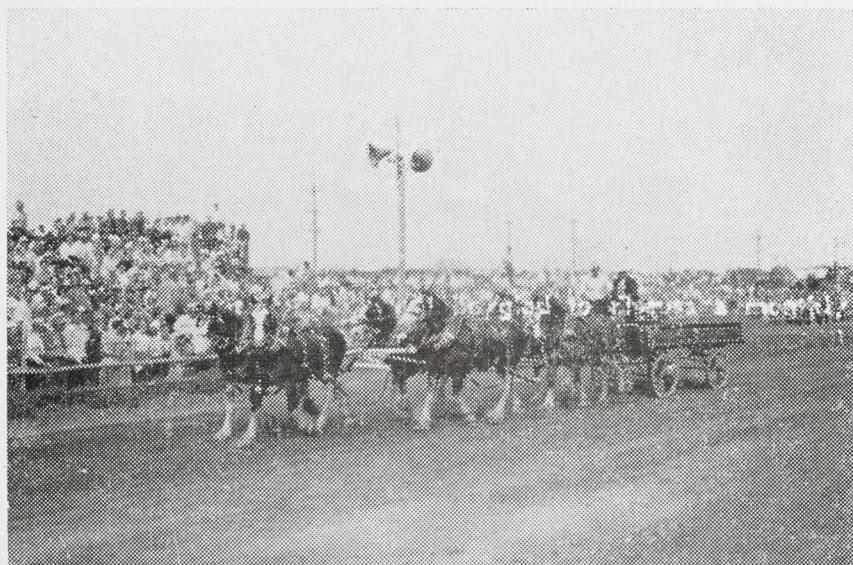
We stage a junior rodeo along with pony chuckwagon and chariot races that really thrill the crowds. The Indian Camp has grown from a handful of our first citizens to a number of over two hundred. Their colorful costumes and dances are becoming major attractions at our shows. The

Sheriff's Posse of 20 mounted Palimino riders from Edmonton add color and glamour to the 1958 and 1959 shows.

The Womens Auxiliary of the Museum stage plays and pageants dressed in old time costumes. They also enact scenes of the pioneer days, in the old time parlor, sitting room, kitchen and crafts room, set up at the Museum. The ladies of the Doukhobor Society of Saskatoon bake bread in the outdoor clay ovens and sell it in thick slices fresh from these pioneer type ovens.

So large has the show become that the aid of the Saskatoon Rotary Club has been enlisted as co-sponsor along with the Western Development Museum itself. It takes well over three hundred volunteers every day to keep the show rolling. The man who parks your car may be manager or even the owner of any one of our large Saskatoon business concerns. As an indication of the importance of the Pion-Era it could be mentioned that on Dominion Day 1958, when Prime Minister John Diefenbaker declared the show officially open, close to 12,000 people thronged the grounds.

We wish the Trappers' Festival continued success in their great and unique portrayal of northern life. At the same time we cordially invite all to our own pioneer Saskatchewan show.



# Dress Your Deer Quickly For Best Cooking Results

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When you approach the deer which your bullet has just dropped, the main objective of your hunt has been attained. Before you lie enough steaks, chops, roasts, stews and other cuts to provide the normal Canadian family with its meat requirements for more than two months. Getting the meat out of the woods in perfect shape and into your freezing locker or into the refrigerators of your friends is now your responsibility and it is important that none of it shall go to waste. Here's how to do it.

Approach your deer carefully from the back since the greatest danger from a wounded deer lies in being struck by the sharp hooves. If he still lives a shot through the neck just under the ear will kill him cleanly and will help bleed him as well by severing the vein at that point.

Your deer should be bled at once. Failure to do this will impair the quality of the meat. Insert a sharp knife at the base of the neck where it joins the chest (brisket) and cut the artery at that point. Keep wound open and free of clotting blood. The more blood drained off the better.

Accurate shooting provides the best meat. When a wounded animal runs off to die at a distance from the hunter his exertions will send the blood coursing through his body and into his muscles to the detriment of tenderness and flavor. And if the hunter doesn't reach him until some time after he dies, all or almost all, the blood may remain within his body, further toughening the meat and rendering it more likely to spoilage.

If the deer can be dressed out immediately, "sticking" or bleeding, though still advisable, is not quite so necessary. The dressing out can be accomplished with greatest ease if the deer is hanging by his head or is lying on sloping ground with his head and back on the upslope. A

piece of stout rope or a long length of heavy line that can be doubled for strength should be carried by every deer hunter. With it he can pull the deer up over a limb, work him up on a tripod, or at least lift the head and forward part of the body off the ground. If the deer is dressed out while lying on the ground, a piece of rope can come in handy to tie one hind leg to a bush or rock to keep it out of the way while you're working.

Your knife should be sharp and sturdy but its blade should be thin. A large pocket knife will do well enough if it sets rigidly and has a good sharp blade. The smaller sheath knives are better than the large ones. If you have any doubt about the type to use ask your butcher's advice.

Take your time. You'll find satisfaction in doing a good job. The operation is simple enough and need not be a messy one unless the animal is shot up very badly. And that's another good argument for accurate shooting. It will save you trouble and waste less meat when the game is down if you shoot straight.

Make a cut through the hide and belly muscle, beginning at the point where the breastbone ends and traveling downward from there to a point just short of his tail, being careful not to puncture any of the organs while the cut is being made. Cut around the genitals on both sides and cut the hide in a complete circle around the anus. Next, pull out the large intestine. The genitals and anus will come out with it. If you have an axe handy you can split the pelvic bones which may aid in the removal of the intestines and will permit the carcass to cool more rapidly. Remove the heart, lungs, and other organs. The windpipe can be severed at the sticking point. Clean out the inside of the deer to remove any remaining free blood, using a dry cloth or moss and leaves. Don't use water. Some old-

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## DRESS YOUR DEER —

timers carry a piece of clean burlap for this purpose.

The heart and liver are ready for cooking as soon as they are cleaned and cooled and are usually a welcome bit of camp meat. The torn and bloodshot meat around the wound should be separated from the rest of the carcass and saved. It can be soaked for about ten hours in cold salted water and then used as ground meat or stewed. There need be no waste if you keep the whole process clean and orderly.

Carelessness, delay in dressing out or failure to cool completely and quickly are things to avoid. The carcass should hang in a cool place with one or two sticks cut to the right length inserted between the walls of the body cavity to permit free circulation of air. The deer's hide is an excellent insulating layer and unless cool air can flow freely to the open flesh the cooling may take many hours.

Now that your deer is dressed you've got to get him to the highway or camp. The easiest way is to drag him, especially if you're hunting on snow-covered terrain. A short rope, even a belt, fitted with a crossbar handle will serve for dragging. The deer will drag easily when pulled from the lower jaw. Cut the skin and flesh just behind the bone at the point of the jaw and pass the line or belt through the slit. A deer will drag fairly well if the rope is simply tied around the base of his horns.

Dragging will cause some wear and tear on the skin so if you want to save it or if the country is too rough for dragging you'll want to hoist the deer to your shoulders and move off toward camp. The method of carrying a deer by hanging it from a pole between two men is seldom either comfortable or efficient. One man can carry the average buck on his shoulders. If the deer is too big for one man to carry, it can be divided into two loads by cutting it in two sections at the quartering point. This can be done with a knife. Following the rear rib, cut up to the backbone on each side. Cut the tendons at the backbone and separate the vertebrae at that point. You have then made your deer into two loads instead of one.

Don't be bashful while carrying or

dragging your deer. Whistle, sing, or create some sort of human noise, and tie a piece of red cloth on the antlers, so that no other hunter will see your burden but fail to notice you. Whenever the deer isn't being carried or when it reaches its final destination the carcass should be hung immediately (either by the head or hind legs) and his sides propped open to complete or continue the cooling process.

Much meat spoilage occurs while the carcass travels from the hunting area to its final disetination. No one would walk into a meat market and buy a roast, then strap it to a fender and drive a hundred miles or more, subjecting it to all kinds of dirt, and still expect to eat it. But hunters sometimes handle venison that way. Why not go hunting prepared to handle your game properly? Carry a saw, a hatchet and a quantity of cheesecloth in your car to supplement the knife you carry on your person. Skin out your deer and quarter it. Wrap each quarter in clean cheesecloth and pack it securely in your car where fresh air can reach it freely. It should not be subjected to dust from the road when you travel. Covering the meat with cheesecloth or fine netting will protect it from flies if the weather is warm enough for their presence. Don't put your deer quartered or otherwise in the luggage compartment of your car with the door closed in warm weather. Leave the door ajar to permit circulation of fresh air. As a word of caution, check your state laws regarding requirements that evidence of sex must not be destroyed or carcasses kept whole while being transported.

Before butchering, the deer should be skinned. The hide will make up well into articles of clothing for the outdoors. If you plan to use the hide, cover the flesh side with a thorough coating of salt. After a day remove the first coating and renew the salt layer. Then fold the hide with the flesh side in and ship immediate'y to the taxidermist unless you plan to do the tanning job yourself.

To prepare a head for mounting, the "cape" or neck-and-head skin should be cut as shown in the illustration on this page and the skin removed from the neck forward toward the head. The skin is withdrawn from around the base of the horns. The ear cartilage is severed just under the skin and the

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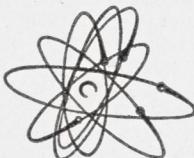
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## DRESS YOUR DEER —

skin of the lips and nostrils is worked free, using great care not to cut it with the knife yet leaving a minimum of flesh. Care should be taken not to trim too closely at the lips and eyes. Salt should be rubbed thoroughly into the flesh side of the skin and into the ears, nostrils, eyelids, and mouth. It is important not to overlook any part of the flesh side of the skin when making this salt covering as the hair may drop out of the other side as a result of failure to salt completely. The cape should be folded with the salted side in, kept in a cool place and shipped to the taxidermist together with the skull from which all the flesh has been removed. A good photograph of your head before skinning will aid the taxidermist in making a true-to-life mount. If shipment to the taxidermist is delayed, check the salt covering on the flesh side of the cape skin and resalt any thinly covered sections.

Refrigerator storage is the most satisfactory way of preserving venison for the average hunter, and it's usually preferable to have the butcher who is going to store your deer butcher it for you as well. However, it isn't too difficult to do the job yourself

if you have a place to work and the simple tools required. Hang the carcass by the hocks and saw it in half down the backbone. An ordinary hand-saw will do. Then take each half and saw will do.

The loin will give the best roasts or steaks (sirloin or porterhouse). The chuck and rump are good for pot roasts and ground meat. The round will make good steaks unless the animal is particularly tough and then it may be used as swiss steaks or ground up. If the leg is small it may be roasted all in one piece in the manner of a leg of lamb. The shank, neck, flank and spareribs can be best used for soups, stews and ground meat. The neck will be tender if the tendons are removed and will make a good roast. It is all too good to waste. Venison is one of the choicest of wild meats and what objectionable qualities are encountered in its use are almost always the result of carelessness before it reaches the cooking stage.

Venison is a rather dry meat and is usually improved by the addition of suet or butter when roasting, broiling or frying. The characteristic venison flavor is concentrated largely in the fat and the removal of the bulk of the fat will make it less "gamey".

## FUR QUEENS OF YESTERYEAR



A Queen and her court from the yesteryear—the 1921 Dog Derby

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# Deer Meat for Dinner Hunters Best Reward

By NORAH CHERRY

The sight of the odd car with a deer lashed to the roof recalled to mind that this is the season proud hunters are bringing home the main meat course for many tasty meals. Cooked with care, garnished with cress or slices of orange, and basted with red currant jelly, venison is a delicious treat.

Venison, like beef, for good eating should hang for two weeks or longer, according to taste, before using. Let it age before freezing. Do not thaw venison before cooking, for roasting or braising allow ten minutes to the pound extra. If you are in doubt about cooking time for any cut not mentioned in the following recipes use the cooking times in charts for lamb.

Venison steaks may be broiled or pan fried. Brush steaks with salad oil first. Cumberland sauce, a favorite with ham, can be used to advantage as a sauce for venison. Venison steaks should be slightly rare to bring out the flavor.

For roasting or braising salt pork is often used with venison not only for flavor but because venison is usually lean. Unlike beef, venison is all the better for frequent basting and red currant jelly liquified with water or apple juice is excellent. For stews use plenty of onions and carrots and brown the cubes in bacon fat.

## BROILED VENISON STEAKS

Preheat broiler for 5 minutes. Cut steaks to 1" thickness. Brush generously with salad oil. Broil 5 minutes on each side. Serve with Maitre d' Hotel butter.

## MAITRE d'HOTEL BUTTER

6 lbs. boned shoulder venison  
 $\frac{1}{4}$  lb. salt pork strips  
 $\frac{1}{4}$  cup flour  
1 teaspoon salt  
 $\frac{1}{8}$  teaspoon pepper  
 $\frac{1}{2}$  cup fat  
 $\frac{1}{2}$  cup water  
1 tablespoon vinegar  
 $\frac{1}{2}$  cup diced celery

$\frac{1}{2}$  cup minced onion  
1 sliced carrot  
1 tart apple, chopped  
1 tablespoon lemon juice

Wipe venison with a damp cloth. Place salt pork strips down the centre. Roll up, starting at narrow end; tie securely. Combine flour, salt and pepper; sprinkle on venison. Brown on all sides in fat in Dutch oven. Add water, vinegar. Cover; simmer over low heat for two hours. Add remaining ingredients, cover and cook for 1 hour longer.

## ROAST VENISON

$\frac{1}{2}$  lb. salt pork  
6-8 lb. roast venison  
1 clove garlic  
1-6 oz. glass red current jelly  
Apple juice or warm water

Do not thaw roast. Wipe with damp cloth. Rub roast with clove of garlic. Cut salt pork in 1" cubes and stick toothpick in centre of each. Dot roast with salt pork cubes. Preheat oven to 500 deg. F. Place roast in pan and cook uncovered for entire roasting period. Bake at 500 deg. F. for 15 minutes, lower temperature to 400 deg. F. and cook for 45 minutes—reduce heat to 350 deg. F. for remainder of roasting time. It will take about 2 hours longer if you like the meat well done. If you like a glaze when the temperature is reduced to 350 deg. F. mix currant jelly with a little apple juice or warm water and spread over roast, baste frequently.

## CUMBERLAND SAUCE

2 teaspoons mustard  
1 teaspoon paprika  
1 teaspoon ginger  
 $\frac{1}{4}$  teaspoon salt  
2 tablespoons water  
Juice and rind of two oranges  
2 tablespoons lemon juice  
 $\frac{1}{2}$  cup red currant jelly

Mix the dry ingredients together, slowly stir in orange rind. Let it blend for  $\frac{1}{2}$  hour; add the red currant jelly and heat together slowly. Pass as a sauce for roast venison.

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Festival committee for a successful three  
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# Kill 'em With Hospitality



By JOHN FISHER

You have asked me to give my impressions as an 'outsider' who looks at the Trappers Festival. Well, first of all I do not feel like an 'outsider'. No one, even though he had a heart of stone, could ever attend the festival and not feel warm hearted about it and the people who make it. I'm not so sure that anyone would ever feel the same again either. The only thing I have against the Festival is that you practically kill the poor visitor with hospitality. Where do you find all that endurance, you who live in the North?

I like the Festival because it is natural. There is nothing artificial about it. It is your own show for yourselves. It is more than a festival. It is more like a continuous house party. I love the democracy of it. Everyone seems to be on the same level—all enthused, gay and friendly. I have never seen in all my travels, a whole community so dedicated to fun. Even the dogs, which seem to be everywhere, take on the festive spirit.

I am intrigued by those characters who race the dogs and how they can take that pounding . . . I like the way little clusters of mackinawed men stand on the streets outside the hotels, restaurants and on corners . . . I like to watch the Indians aimlessly wandering along the main drag . . . I like the frenzy of the taxi drivers who never seem to sleep and whose cabs are so full that people seem to be hanging out the window. Either The Pas must get bigger taxis or put seats on the roofs.

I like the variety of your show—the rat skinning, greased pole climbing, snowshoeing, fat ladies race. And I really like your entertainment. I could listen to The Three D's for hours and I wish you would have them sing more often. They are good and they sing so naturally. They enjoy singing and The Pas is proud of these local gals and shows it. And as for those Deep River boys, please invite them back again.

I like the way everyone dresses for the Festival because the clothes are practical and gay in color. When Wilf Cudmore emerges from his ~~acquaintance~~ laid in his festive garb, it looks as if one of the local fur stores had suddenly acquired a pair of feet. He must be the most gorgeously fur-draped male on the Continent. The Pas should be eternally grateful to him for his endless patience and dedication to bigger and better festivals.

I like to drive into The Pas and catch my first sight of that giant trapper with the display of animals around him. I wish you would make him out of cement and keep him there all the year. I like the shops of The Pas and the chance to have friendly chats with the proprietors and clerks. I love the noise and the excitement and the wild melee which is the Mad Trappers Ball. I like to go to these dances because no one ever watches the clock. I am intrigued by the way everyone seems to abandon any sense of time. One event seems to roll into the next one.

The Trappers Festival is my favorite. I am always sad when it ends and I am doubly sad that I cannot join fresh. Keep it vibrant. Don't make it professional or you will spoil the the family party this year. Good luck and please don't change it. Keep it party.

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# Mushers' Day

## Wednesday February 24th

### February 23

#### 7:00 p.m.—MUSHERS BANQUET

and briefing of Dog Mushers, Legion Hall.

#### 9:30 a.m.—OPENING CEREMONIES

Start of Dog Race. Introduction of Queen candidates. Welcome to The Pas by Mayor Harry Trager.

#### 10:00 a.m.—START OF WORLD CHAMPIONSHIP DOG RACE

(50 miles) Prizes: Labatt Trophy \$1000, 2nd—\$700. 3rd—\$400. 4th—\$200. 5th—100. 6th—\$75. 7th—\$50. 8th—\$25. (mass start).

#### 10:30 a.m.—MOTORTOBOGGAN RACES

Cash and Merchandise prizes. Indian Handicraft Display at Headquarters.

#### 11:45 a.m.—STREET DANCING

Corner of Edwards and 3rd Street.

#### 1:00 p.m.—LADIES DOG RACE

Halcrow Lake sponsored by Leslie & McLean Ent. Ltd. Trophy and \$25.00, 2nd—\$15.00, 3rd—\$10.00

#### 2:00 p.m.—DISPLAYS

Provincial Government Building. Frozen animal, Fish displays, inside displays, etc. inquire information desk in lobby of building. Inside displays open to public every afternoon from 2 to 5 p.m.

#### 2:00 p.m.—ESTIMATED RETURN OF WORLD CHAMPIONSHIP DOG RACE

#### 3:30 p.m.—MENS ICE FISHING

Sask. River. Sponsored by Carroll Motors.

**LADIES ICE FISHING:** Sponsored by Geo. Weston Ltd., Winnipeg, 2 Hampers, \$10 each.

#### 4:00 p.m.—INDIAN NET SETTING

Sponsored by Park - Hannesson Ltd., Winnipeg. Prizes \$15 and \$10.

#### 7:00 p.m.—MONSTER SLEIGH RIDE

From Sports Ground (Halcrow Lake).

#### 7:30 p.m.—VARIETY SHOW

Lido Theatre. Featuring The High Liters Negro Quartet, Marge Kelly's Little Stars and Strings, Johnny James "A Tight Man on a Loose Wire", Jimmie Troy "The Comedy King of the Air", with Master of Ceremonies Howard Hardin. Admission \$2.00.

#### 7:30 & 9:30 p.m.—GREY CUP GAME 1959

Two showings, with commentarie.

#### 10 p.m. to 1 a.m.—LEGION HALL

Dancing to Paul Fee's Orchestra. Admission \$1.00.

#### 10 p.m. to 1 a.m.—UKRAINIAN HALL

Dancing to the Northern Knights. Admission \$1.00.

#### 12:01 to 4 a.m.—TRAPPERS' RENDEZVOUS

Elks Hall, with musical entertainment and dancing to Roy Vickery's Band. Admission \$2.00.

Programme is subject to change

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# Fur Queen Day

## Thursday February 25th

### 10:00 a.m.—WORLD CHAMPIONSHIP DOG RACE

(Second lap) 50 miles.

### 10:3 a.m.—EMILE ST. GODARD MEMORIAL JR. RACE

15 miles. Contestants not over 16 years of age. Sponsored by Trappers' Festival. Prizes: \$100, \$75, \$50, \$25, \$15, \$5

### 11:00 a.m.—MOTORTOBoggan RACES

Cash and merchandise prizes.

### 11:45 a.m.—STREET DANCING

Corner of Edwards Ave., and 3rd St.

### 1:00 p.m.—CROWNING 1960 FUR QUEEN

Steps of Provincial Government Bldg.

### 1:45 p.m.—SOAP BOX DERBY

Sponsored by Rice's Bakery \$15 and Trophy, \$10, \$5. Sports grounds.

### 2:00 p.m.—ESTIMATED RETURN OF WORLD CHAMPIONSHIP DOG RACE

### 2:00 p.m.—JUNIOR DOG RACES

Single dog and sleigh or toboggan. Sponsored by Trappers' Festival. Girls 16 and under, Prizes \$5, \$3 & \$2. Boys 16 and under \$5, \$3 and \$2.

### 2:30 p.m.—TEENAGE TOBOGGAN RACE

Sponsored by the Trappers' Festival. Prizes \$5 and \$3.

### 3:00 p.m.—SACK RACE

Sponsored by Trappers Festival. 16 years and under \$3.00 and \$2.00. 10 years and under \$3.00 and \$2.00. (Contestants to supply own equipment)

### THREE LEGGED RACE

Sponsored by Trappers' Festival. 16 years and under \$3.00 and \$2.00. 10 years and under \$3.00 and \$2.00. (Contestants to supply own equipment)

### 3:00 p.m.—VARIETY SHOW

Lido Theatre, Matinee. Adults—\$2.00, Children—75c.

### 3:30 p.m.—TEA BOILING CONTEST

Sponsored by F. O. Burgess, Agents Jantzen Sweaters, Cluett, Peabody & Co. and Gold Gloves Ltd.

1st—1 Shaggy Sweater

2nd—1 Arrow Shirts and 1 pair of Capeskin Gloves

3rd—1 Arrow Shirt

### 4:00 p.m.—BANNOCK BAKING CONTEST

Sponsored by Sam's. Prizes \$15 & \$10.

### 7:00 p.m.—MONSTER SLEIGH RIDE

From Sports Grounds (Halcrow Lake)

### 7:30 p.m.—VARIETY SHOW

Lido Theatre. Admission—\$2.00

### 10:00 p.m.—LEGION HALL

Dancing to Paul Fee's Orchestra

### 12:01 a.m.—ELKS HALL

Dancing to Northern Knights

### 10:00 p.m.—UKRAINIAN HALL

Dance and Rendezvous with Roy Vickery's Band.

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# Miners' Day

## Friday February, 26th

### 10:00 a.m.—WORLD CHAMPIONSHIP DOG RACE

Final Lap (50 miles).

### 10:30 a.m.—FREIGHT DOG RACE

Sponsored by Hudson's Bay Co., Raw Fur Department. Prizes: \$100, \$75, \$50, \$35, \$15. Weight supplied by Robin Hood Flour Mills and Burns & Co. 100 pounds of Flour and 100 pounds of Lassie Dog Food, this to go to competing teams.

### 11:00 p.m.—MARATHON SNOWSHOE RACE

Dog Race Course, 5 miles. Sponsored by Mary Maxim Limited, Chestnut Canoe Co., Greb Shoes Ltd. 1st—Mary Maxim Sweater; 2nd—Mary Maxim Sweater; 3rd—O j i b w a y Snowshoes; 4th—Pair of Hunting Boots.

### 11:30 a.m.—LADIES SNOWSHOE RACE

Sponsored by Genser & Sons Ltd. 1st prize—\$5.00 2nd prize—\$3.00 (Contestants to supply own equipment)

### 11:45 a.m.—STREET DANCING

Corner of Edwards and Third St.

### 2:00 p.m.—ESTIMATED RETURN OF WORLD CHAMPIONSHIP DOG RACE

#### 2:30 p.m.—RAT SKINNING

Sponsored by Woods Bag & Canvas Co. Ltd., Freed & Freed Ltd., Gold Glove Ltd., Sports Ground.

1st—Trail Master Robe.

2nd—1 pair of Freed Pants

3rd—1 pair of lined Capeskin Gloves

#### 3:00 p.m.—TRAP SETTING CONTEST

Sponsored by Carroll's Hardware. 1st—\$12.50; 2nd—\$5.00; 3rd—\$2.50. Sports Grounds.

#### 3:15 p.m.—NORTH POLE CLIMBING CONTEST

Sponsored by Lido Theatre. 1st—\$10; 2nd—\$5.00. Sports Grounds.

#### 4:00 p.m.—MOTORTOBOGGAN RACE

Cash and Merchandise prizes.

### 7:00 p.m.—MONSTER SLEIGH RIDE

From Sports Grounds.

### 7:30 p.m.—VARIETY SHOW

Lido Theatre. Admission—\$2.00.

### 7:30 p.m.—GALA ARENA SHOW

The Pas Rotary Club.

### TUG-O-WAR:

Sponsored by Godin's Bakery.

### FIDDLING CONTEST:

Sponsored by Imperial Oil Ltd. \$25, \$15, \$10.

### SENIOR JIGGING CONTEST:

Sponsored by W. E. Cudmore Agency \$15 \$10

### JUNIOR JIGGING CONTEST:

Sponsored by Jack Johnson Agencies \$15 \$10.

### FISH EATING CONTEST:

Sponsored by The Pas Meat Market \$10.

### MOOSE CALLING CONTEST:

Sponsored by Frank Bickle \$10 \$5.

### HEAVIEST COUPLE CONTEST:

### KING TRAPPER CONTEST:

Sponsored by Powell Equipment Co. \$25; W. R.

Johnston Co., 1 pair Royal York Made

to Measure Pants.

### EBARD GROWING CONTEST:

Sponsored by CFAR. Silver Shaving Mug.

### SQUAW WRESTLING:

Sponsored by John Ritchie Co. Ltd and Manitoba Pant and Sportswear Mfg. Co. 1st—1 pair of Ritchie Shoes; 2nd—1 matching Gold Shirts and Pants.

### GOOSE CALLING CONTEST:

Sponsored by Northland Drugs Ltd. \$10 \$5

### DRAW FOR CASH AWARD \$2000 BY 1960 FUR QUEEN

Presentation of Dog Racing Awards

### 10:00 p.m.—ELKS HALL

### QUEENS BALL

Admission \$1.00. Dancing to Roy Vickery's Band.

### LEGION HALL:

Dancing to Paul Fee's Orchestra. Admission \$1.00

### UKRAINIAN HALL:

Dancing to Northern Knights. Admission \$1.00

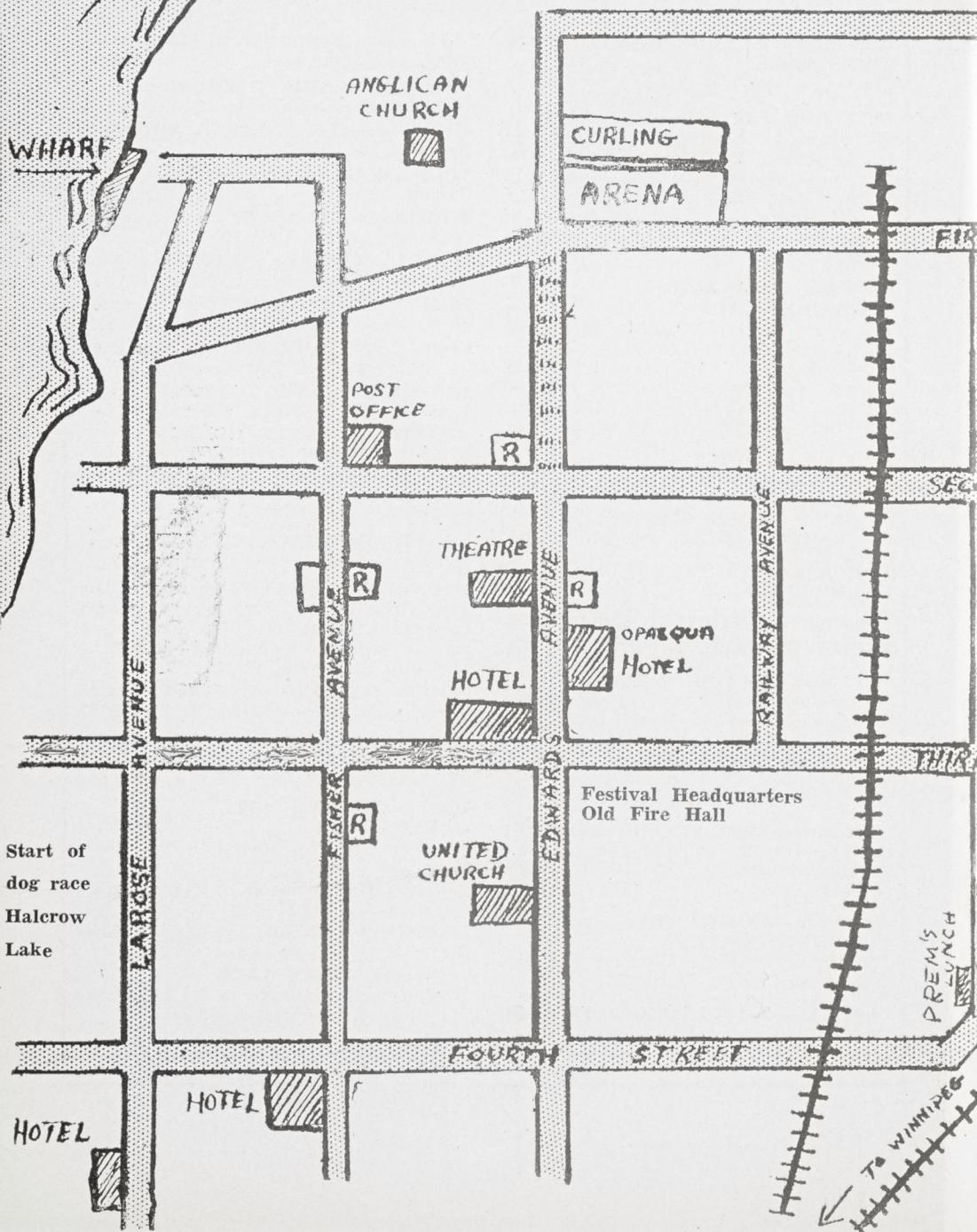
### 1:30 p.m.—ELKS HALL

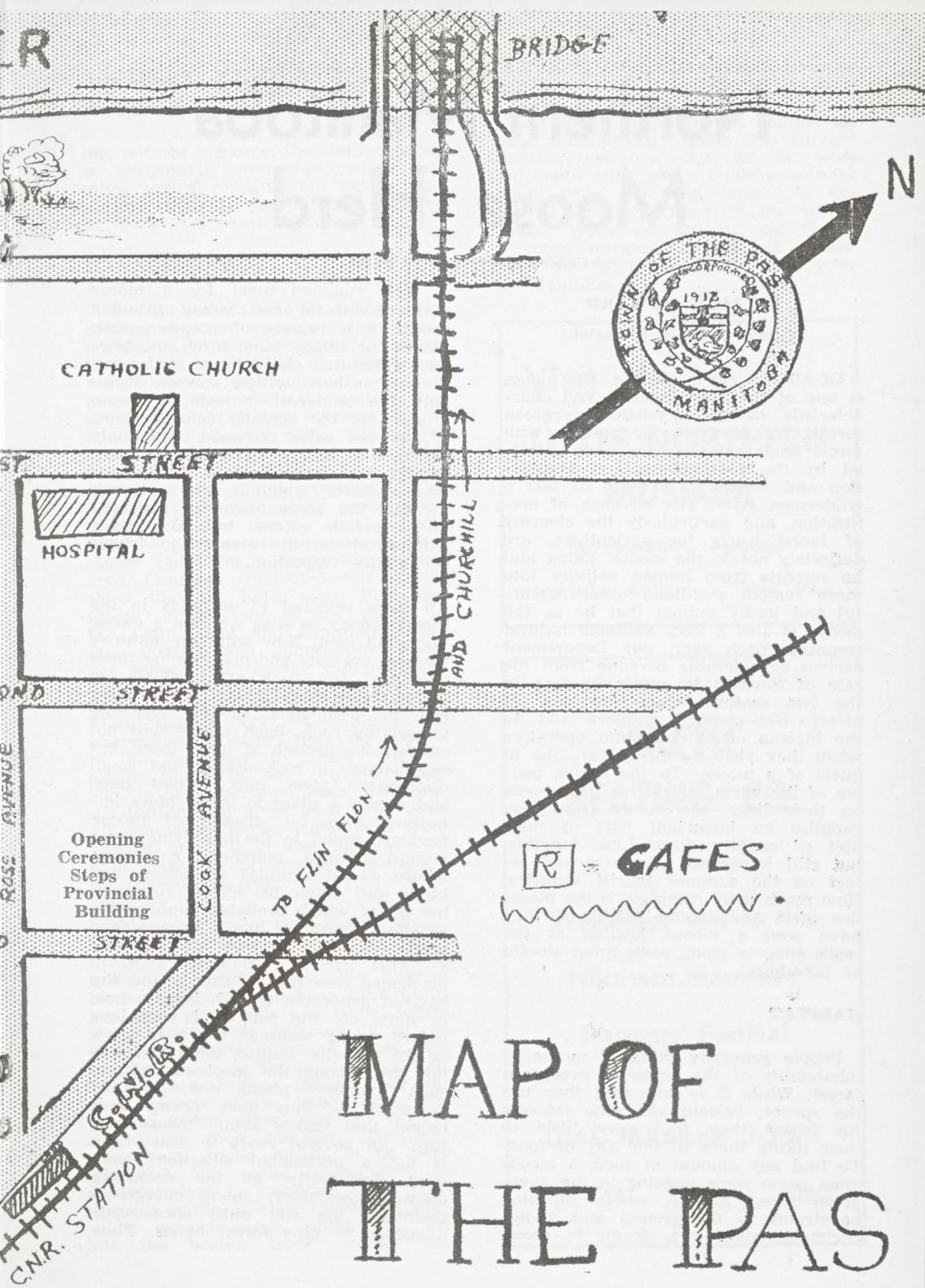
Rendezvous, and dancing to Roy Vickery's Band. Admission \$2.00

This Programme is subject to change

# SASKATCHEWAN RIVER

FISHING NET SETTING  
AND ICEFISHING





# Northern Manitoba Moose Herd

---

By JACK HOWARD

Game Branch Biologist

Of all our game animals, the moose is one of the most colorful and characteristic of the northern evergreen forest. We associate the species with forest land that has been little affected by the encroachment of civilization and which is in more or less a wilderness state. The advance of civilization, and particularly the clearing of forest tracts for agriculture, are definitely not to the moose' liking and he retreats from human activity into more remote woodland areas. Colorful and lordly animal that he is, the moose is also a very valuable natural resource. Each year, our Department derives considerable revenue from the sale of licenses to sports hunters in the two seasons which are now in effect. Non-resident hunters add to the income of tourist camp operators when they visit Northern Manitoba in quest of a moose. To the native people of the north and to many trappers on their lines, the moose population supplies an important part of their diet of country food. Less tangible, but still important, is the moose' effect on the summer tourist industry. How much more complete is the pleasure of a vacationing family if they have seen a moose feeding at the roads edge or along some quiet stream or lakeshore!

## HABITAT

People generally think of moose as inhabitants of the primeval evergreen forest. While it is true that they use the spruce, balsam and pine thickets for cover, they find very little to their liking there in the way of food. To find any amount of food, a moose must go to some opening in the evergreen forest canopy, where sunshine penetrates to the ground and allows deciduous trees and shrubs to grow.

A well rounded meal for a moose may consist of the young growing shoots of a variety of non-evergreen plants, including young birch and poplar, saskatoon, chokecherry and most of our northern willow species. Probably the tenderest morsels of moose browse are the brightly colored stems of the red osier dogwood, commonly called red willow. The above plant species are the mainstays of the animal's winter diet. In the summer months, the moose browses for feed to a certain extent, but also feeds extensively on the stems and leaves of aquatic vegetation.

I have referred to openings in the forest canopy as sites wherein a moose may find food. Now what are nature's ways of creating and maintaining these openings? In rock areas, there are many small spots where soil is very thin or completely lacking over the underlying rock. Such places will not support the growth of large trees, but soil lodged in rock cracks and small depressions gives many small trees and shrubs a place to grow. More important sites for growth of moose food are found in the low lying areas around streams, marshes and lakes, where good supplies of willow and birch will often be found. However, the factor which probably supplies the greatest amount of moose browse food is the forest fire. The aftermath of a forest fire is a desolate sight of blackened tree trunks. But, if the fire has not generated enough intense heat to burn off the soil, it is not long before young saplings begin to grow on the fire site. Poplar, birch and willow are among the most common of such "pioneer" plants and, after 15 years or so, they have grown to a height that makes ideal "moose pasture" for several years to come. This is not a permanent situation, however. Eventually, as the deciduous plants grow older, young evergreens re-invade the site until once again a spruce or pine forest exists. Thus,

## **NORTHERN MANITOBA'S MOOSE HERD**

one natural resource, the timber stand, is temporarily destroyed, while another natural resource, our moose population, benefits for a good number of years as a result of forest fires.

### **MANAGEMENT**

The Manitoba Game Branch has the responsibility of managing the moose population in our province, to insure that future generations of hunters and nature lovers will be able to see moose in their natural habitat. The most important tool in management of a game species is some method of censusing. For moose, we use aerial counting methods, making total counts along narrow sample transects. The knowledge we gain about moose populations on the sample strips is applied to give us an approximate total moose count for a large surrounding area. Censuses conducted this winter show that we have more than one moose every two square miles in the Lynn Lake and Cranberry Portage district, and almost one moose per square mile in the Summerberry Marsh and in the interlake region between Grand Rapids and Gypsumville. These figures may not sound at all impressive but when they are applied to the thousands of square miles of moose range in our province, they add up to a lot of animals. The census information gives us a good basis for comparing moose populations from year to year. It is also the basis on which we set our hunting regulations for the coming year.

Each year, after the moose season gets well underway, we are often asked, "Where have all the moose gone?" In most cases, the queries come from men who have been hunting along the roads and trails, where moose have been temporarily driven away by hunting pressure. These men see no moose or tracks, so they naturally assume that moose have indeed become scarce. Other men, who expend more effort and go further afield for their hunting, often say they have found moose to be very plentiful. Our aerial census help us a great deal in resolving these conflicting points of view. Wherever possible, we encourage hunters to "get off the beaten track" where the

chances are better of getting their moose.

Our moose population is holding up quite satisfactorily under the current hunting pressure, but we do wish we could shift some hunting activity away from the roads and into the less travelled portions of the moose range. What we are striving for is a more uniform harvest of moose over the whole range of the species in Manitoba.

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**Trappers' Festival**

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**Man.**



Jack Berg, shown here handing out a prize to one of the winners in the Trappers' Festival Freight race seems to be saying "Here you go boy, you earned it."



A smiling Bud Jobin (right) gives out with the genial talk as one of last years dog race winners picks up his prize at the Mushers Banquet. Center is Cliff Anderson of the dog race committee.



Laird Ouellette the Worlds Champion Dog Musher with his arm around his lead dog still smiling after three days of gruelling 50 mile races. Shown with him are his wife Marie (left) and the 1959 Trappers' Festiva Queen Jean Cuthand.



Among the greatest of the native arts in the North is tea boiling. Never does the true northern trapper go cut on the trap line or the trail without his tea and billy can to boil it in. Shown here in last year's tea boiling contest is Sam Constant.



# The Beginning

By The Late HENRY FISHMAN

I first got the idea of a Festival during a meeting of the Fur Advisory Committee with the trappers — they would meet in January of each year to discuss trappers problems and improved methods of fur handling and conservation — beneficial to the trappers.

I thought this might be a good time to plan a get-to-gether of trappers and people from all over the north, by competing in sports native to the north, such as dog mushing, ice fishing, snowshoe races, rat skinning, trap setting and many other interesting contests.

I discussed this matter with various friends who thought the idea good, so I typed out the details and sent them into the Game and Fish Department in Winnipeg. From there, my report was sent in to the Indian Affairs at Ottawa, as the Indians would be taking an active part in the Festival. A few weeks later I received a letter from Winnipeg telling me to go ahead with my plans.

After further discussions with my friends it was decided that I approach The Pas Board of Trade and ask if we could use their name as sponsors which they agreed to.

I remember the first organization

meeting in the Elks Club Rooms—each one present had been hand picked. After going over my plans, we decided on a name, the Northern Manitoba Trappers' Festival which takes in the whole North, was decided on. We had our ups-and-downs as we started off without funds and had quite a time getting the business people to support us. Some of the business firms like the Hudson's Bay Raw Fur Department, The Pas Lumber Company, George Weston Limited and many others who supported us from the beginning are still giving us their full co-operation financially and morally.

We were fortunate in having the press, radio, and photographers give us ample publicity which helped put the first Festival over successfully. When all our bills were paid we had a profit of \$1400. to start the second Festival with.

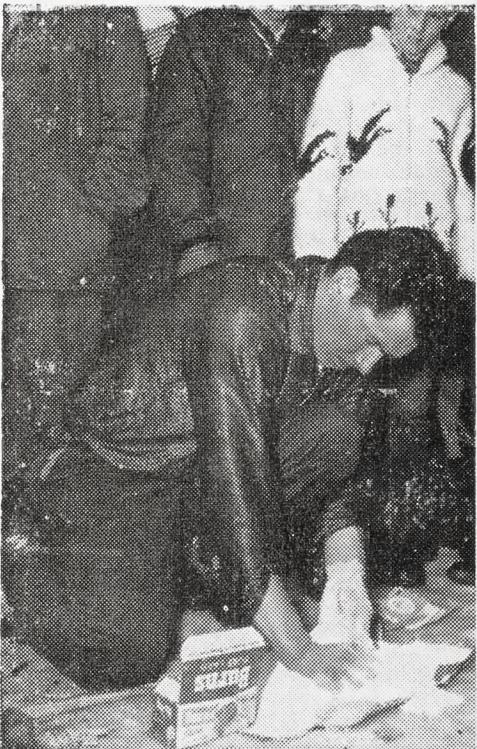
I feel that the Northern Manitoba Trappers' Festival has been the means of publicizing our natural resources, as a matter of fact it would have taken many thousands of dollars to pay for the publicity Northern Manitoba received through the Festival for free.

The Trappers' Festival is good for the North, good for Manitoba and good for Canada.



These three smiling beauties are last year's Trapers' Festival Queen and her two princesses. These warm smiles belong to (left) Dolores Crossley; Jean Cuthand (last year's Queen) and Betty Nesbitt, another of the princesses.

Roger Carriere kneels over his bannock which will shortly be rushed to a fire and baked to a brown steaming dish that only Northreners can appreciate the true flavor of.



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# *As An American Sees The Trappers' Festival*

By CHARLES W. CLABAUGH

Senator, State of Illinois

Exciting, thrilling, nostalgic is the Trappers' Festival. The answer to a man's dream—one who has dreamed of seeing a real frontier and frontier life, a dip into a nation's adventurous past midst comforts of the present. That is what the Festival means to me.

It is a photographer's paradise, and drives me to over indulge in my amateur hobby of color movies. The picturesque start of the races and the return of the frost-trimmed dog teams and drivers is a sight that few Americans have ever seen. And, of course, I take pictures of it all.

When I think of the Festival, and certainly when I am there, I relive its history and the country 'round about, for indeed that it what took me there the first time. And what a history it is! Somehow, the panorama of its past, that moving, shows the native and the explorer, then the hunter and the trapper, the woodsman and the pioneer, and the farmer, the miner, the businessman of today, unfolds before our very eyes everyday at the Festival. And I thrill because all of the characters that it shows in replica of the past are real living people—I know some of them by name and have talked to them—and the setting is pretty much as it has been for centuries past.

In the stinging cold of the Festival's first night I go down to the River bank and draw up behind a wind-carved snow bank for shelter from the biting Northwest wind and gaze dreamily across the ice into the night for a while and reflect on what has happened here. In my moods history rolls its curtains back and I see things as they were incenuries past. Behold, those dark blotches that a moment ago were the buildings on the reservation, are gone, and tents and teepees are there, real as life, with flickering smokly fires showing through

—and of course, the constant barking of dogs all 'round about. On this side, now I see an old log fort and trading post and an occasional human being moving in and out from one to the other, as he bends against the wind and trudges through the snow.

In our midst is the principal actor of the script—the River. For we are here because the Mighty Saskatchewan is here. The River is the life-line that has shaped the land and fashioned the lives of all of its people. That mystic roadway of the past, that com-mond bond to all there is here and to all that have been here, that through her agelessness has tied the centuries that have gone to those that have followed, as the natives, explorers, couer de bois, trappers, missionaries, pioneers and settlers have moved up and back on its current or on its ice. She has guided, carried, fed and fought all who have lived by her.

She brought Henry Kelsy this way more than three centuries ago. Young in years but old in life he led that parade of intrepid men who passed this way in quest of furs and answer to challenge—to explore the unknown, and unconsciously planted the seed of a great nation. Came then the LaVerendryes three, who started the settlement of The Pas. The shadowy form, whom we can hardly make out, passing over there is Peter Pond; and there goes much travelled Same Hearne, with permission at last to build Cumberland House, as the Great Company rebid for the fur trade it was losing.

What a spot this is for the parade as History marches past, for ther goes Thompson with his sextant, and McKenzie of the Northwesters, and Simon Fraser, too, all going, going—north and west. And who comes now, a little late, but saddened Selkirk and his luck-less settlers with their fading dreams. Countless more whom history has not recorded in name, move by our post. Sledges, teams, footmen, and canoes bearing few and many, as some with furs and some with trade goods, happy



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## AS AN AMERICAN SEES THE FESTIVAL

and brooding, all go by in jumbled movement as we look on. The caparisoned brigade of canoes bearing top-hatted George Simpson, of course, is there, his Iroquois fairly carrying the bark on their paddles, as bag-pipes and flutes announce his coming and his going. Painted savages, fur-capped voyageurs, soldiers and sutlers, clerics in sandals and woolen robes, traders and settlers have all moved this way. And all because the River is here.

The indiscernible muttering of a driver to his dog-team that passed close by brought me back to realities again, and as I saw their forms fade into the blurr of the night as they crossed the river ice, I knew that I had found the one spot on this continent where past and present so easily fuse together—where 17th and 20th century live side by side as they do at The Pas. And at the Festival they celebrate this fusion.

The dog races the heart of the Festival activities. For three days a score or more teams of work dogs pull their sleds and drivers over the 150 mile course of ice and snow in laps of 50 miles per day. They are reminiscent of the free-for-all races that have gone on here for years as the trappers gathered at the trading post at The Pas.

It was usually in February, when all the North was closed in the icy grip of winter and little game was running, that the trappers came to the post to trade a few furs, get a few supplies, replenish his supply of rum, to drink, to gamble, to swap yarns, and to fight and race their dogs. The races became a part of the rendezvous and those at The Pas became traditional.

The starts—one on each of three days—with hundreds of excited, barking, howling dogs being pushed, pulled and hauled and shoved by their Indian master, are among the most thrilling and exciting events one has ever seen. I have seen the dogs coming and going all along the course and the pictures that I took there are among my most treasured.

Here again, ones nostalgia, ones hankering for things gone by, ones desire to see the country when it

was young and raw, is fed by these colorful races.

The expert eyes of some may see the breeding of the dogs, as cultivated racing teams and prize-winners in other events, but I see in them the faithful burden bearers of the trail—faithful as generations of their kind have been, as they pulled the sleds through the bush and over the ice, and carved out a nation. And they play the major role at the Festival.

Ice fishing on the River, snow-shoe racing, north pole climbing, rat skinning, bannock baking, squaw wrestling, and hilarity everywhere tell us that the Festival is doing what has been done here for a long long time past. Of course, the variety show, street dancing, and music, automobiles, and electric lights assure us that we are really here and not in a land of make believe.

Lou and I have visited the Festival several times and count friends made here as legion. It has been hard to show a warmth of appreciation to match your warmth of welcome, although we are sure that it is equal. We think that it is the greatest show on earth. The activities are unique, the atmosphere is friendly—we shall ever hold treasured memories of our visits with you. We are sad only because of our feeling inadequacy to pass on these memories to those who follow us, and who, because of passing time, would treasure them even more than we.



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# The End of an Era

By JESSIE M. COAD

For half a century a blackened smoestack has loomed above the eastern horizon of The Pas, symbolizing The Pas Lumber Company, the foundation on which the town was built.

The history of the company begins in 1911. But even before that year Herman Finger, who was then operating a saw mill at Port Arthur, Ontario, had a vision based on first hand reports of the wealth in northern Manitoba timberland. He came away determined that before long the largest saw mill in Canada's north would be built at a place he had already selected—the banks of the mighty Saskatchewan River, at a village called The Pas. This place was selected primarily because the logs could be floated down the river a hundred miles or more to the mill.

As soon as the railway penetrated from Hudson Bay, Saskatchewan, through muskeg and swamp, and north to The Pas, Mr. Finger was ready to begin his building operations.

He brought with him men who had been working in the lumber business at Port Arthur. Together they constructed the mill through which approximately two billion board feet of lumber have passed. This mill has remained virtually unchanged since its erection 47 years ago. A few minor improvements and changes have been made though, since The Pas Lumber Company took over in 1920.

Though the planer was kept busy all year round, operations in the saw mill were suspended during the winter. The men who worked there, along with several hundred others, were sent to the bush to cut logs to be sawed the following summer.

In the fall, in the month of October, as many as 1200 men would walk the 100 miles from The Pas to the camps in eastern Saskatchewan which were to be their winter headquarters. Fortunately, "stopovers" as they were called, were situated about every 25 miles, so if the men could walk that far in a day they were assured of shelter for the coming night. These places along the road acquired such

names as "the dinner place", "the half-way", "the bee-hive" and "the freeze-cut".

Once the men reached the winter camps, which were actually small towns, they seldom left them till the following spring, as walking was the only means of transportation. However, the supplies from The Pas and Nipawin were freighted to the camps by four and six horse tote teams.

The camp staff was composed of the chief cook and his several helpers, who were the most important in the loggers opinions; also an orderly and a doctor. A small hospital was also established so that except for the more serious cases any of the 1200 men who became ill could be cared for immediately without having to endure the long journey back to town.

The men spent the long winter evenings playing cribbage or poker, reading, offering advice to the cook, darning their socks, or telling weird tales. Many a legend of the great northland has grown and flourished in the lumber camps of by-gone days.

Each day during the winter the men, with their long cross-cut saws would venture out into the early morning frost to spend the day cutting the white spruce and jackpine which characterized the extensive, rather poorly drained swamp areas between The Pas and Nipawin. The cut logs were loaded onto huge sleighs ready to be drawn over the iced roads to the Carrot River.

It was not unusual for as many as 40 big loads to be hauled at once. Being able to start a string of sleighs like this, especially when they were frozen down, was an art in itself. Once they were started, it was comparatively easy to keep them in motion along the iced road.

By the time spring came, a circle with a radius from two to two and one-half miles had been cleared, and logs enough to make 35 to 40 million feet of lumber were awaiting the spring break-up so they could begin their 35 to 100 mile journey down the Carrot and Saskatchewan Rivers to the mill.

From one Northerner  
to another

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## THE END OF AN ERA

When the logging operations for the season were finished, 75 to 100 men were retained for the "log drive". The remainder either walked back to town to resume their duties in the saw mill or returned to their farms or summer occupations whence they came.

At the point where the Carrot and Saskatchewan Rivers join, about three miles from The Pas, the logs, as they floated down, were caught by a boom. Here, before entering the swift and mighty Saskatchewan, the logs were bound into one quarter mile long rafts. These rafts were then towed the remaining distance to the mill by a stern wheeled steam boat, the David N. Winton, named after one of the owners of the company.

On reaching the mill, the logs were caught up by a jackladder which carried them 200 feet to the saw. On the way up they were washed with water to remove river mud.

Inside the mill, on either side, was a steam carriage and a band saw. According to their length the logs were directed to one side or the other as they entered. The larger logs were usually squared and sawed into planks or boards, while the smaller ones were sliced up and sent through the edger. In the mill, also, was a gang saw where a load of square timber six feet high and four feet wide could be sawed in a very short time.

After the boards were trimmed they were selected by experienced personnel as to grade, width, length and thickness and were piled in the yards to dry. This would require about 60 sunny days.

In this manner two million board feet of lumber were produced per week. Seventy-five per cent of the total was shipped to the United States.

Between the years 1920 and 1940 when production was at its height, two 10 hour shifts per day were run in the planer and the mill, making a 60 hour week. At that time, about 150 men were needed to operate both mill and planer at one time. The total on

the payroll was over 300.

The previously mentioned stern wheeler, the David N. Winton, itself became a legend. Each spring as the boat chugged steadily to and from the mill, people would gather on the river banks to wave to their beloved

David N., as it was affectionately known. A special little too, from the boat which was to become the last sternwheeler in Canada, always acknowledged these cheers. The red and white exterior enclosed a kitchen, dining room and private rooms for the crew. From his cabin on the top the captain steered the boat and sent signals to the engineer, who, being below deck, could see nothing. Having a float bottom and a 16 foot paddle wheel at the back, the boat could travel in very shallow water simply by turning around with the paddle wheel ahead. The wheel would send enough water under the boat to raise the water level the extra amount needed to go through.

By 1946 it was realized that at the present rate of consumption the timber supply would last only another five years. Consequently, the company began looking for other sources of supply, one of which was found at Moose Lake. Work was reduced to one shift and production was cut in half. In keeping with this reduction, the number of employees was reduced to about 135.

Despite these saving devices, the grim fact remained. Within 10 years, the timber supply would be exhausted. The Pas Lumber Company would be forced to close its doors forever.

In June, 1951, the first carload of lumber was shipped from The Pas by the Finger Lumber Company.

By June, 1958, the last carload of lumber ever to be shipped by The Pas Lumber Company was well on its way toward its destination.

The era of the great northern logging industry has come to an end, but fond memories of it will forever remain in the hearts of the people of The Pas.

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Here come the Trappers  
The Northland's pride  
Marching along with  
Smiles big and wide.  
Kings for a day  
We're mighty glad they've come  
To liven up the Festival  
And make the old town hum.

Here come the doggies  
The frisky little brutes  
There's every breed among them  
From curs to Malamutes.  
Soon they'll be yelping  
Striving for first place  
out along the snowy trail  
In Dogland's biggest race.

Here come the Musers  
Looking savoir-faire  
Cracking their long whips  
In the frosty air.  
When the race is over  
They'll collect their prize  
And gather at the Rendezvous  
To black each other's eyes.

Here comes the Fur Queen  
Isn't she the cats!  
She's looking right, she's looking left,  
She's looking for Labatt's.  
To-night she'll be dancing  
At the Fur Queen's Ball  
Everyone is happy  
Cause she's a living doll.

Here comes the workers  
Who've been working night and day  
To bring you a Festival  
That is happy and gay  
They want you to enjoy yourself  
Join in the merry din  
Strike up the music  
Let the Festival begin.

—Peg Doern

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# The Pas 1888

We thought this year that an interesting sidelight to the Trappers' Festival would be provided by these articles on The Pas, Grand Rapids and Cumberland House. They were contributed by C. R. Neely, a former resident of The Pas, and are excerpts from "McPhillips Saskatchewan Directory", which was published in 1888. The most interesting things about them is they give a picture of our country as it was in 1888 and show a lot of names still common among the people of the North. These names and their descendants have been part of the history of our growth from fur trading centre to modern metropolis.

The Pas is situated at the junction of the Carrot River and the North Saskatchewan, in tp. 55, range 26, west of the first meridian. It is a very old H. B. Co. post. There is a small church at the post said to have been built by Sir John Franklin. (Perhaps original R. C. Church which is being preserved on the site opposite the present hospital. Seats in present church built by relief expedition looking for Sir John.) It is a primitive log structure, enclosed by a picket fence, and surmounted by a rude cross. The inhabitants of the post and vicinity are principally Halfbreeds and Indians. The latter are famous for their birch bark canoes and bead work. The boats call regularly during the season of navigation, which occasions the Indians take advantage of to dispose of their bead and silk work.

Badger, Peter  
Ballantine, Robert  
Bell, John, sr.  
Bloomfield, John  
Buck, James  
Buck, Matthew  
Budd, Adam  
Canby, Adam  
Cochrane, John, jr.  
Cochrane, James  
Constant, Jerry  
Cock, Matthew  
Cook, Henry, sr.  
Cook, Henry, jr.  
Cook, Simon  
Cook, Donald, sr.  
Cook, Donald, jr.  
Henderson, John  
Henderson, E.  
Marceillais, Pierre  
Settes, Thomas  
Stone, John

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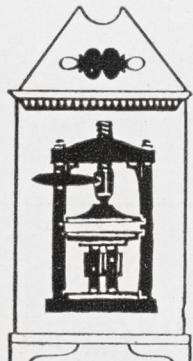
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# Grand Rapids 1888

Grand Rapids is situated at the foot of the rapids of that name and at the mouth of the Saskatchewan River, in tp. 48, range 14, west of the first meridian. It is at this point the boats from Winnipeg connect with those on the Saskatchewan. A tramway was built some years ago from the lake shore along the north side of the river, to a point above the rapids, for the conveyance of goods and passengers to the river steamers. There is an H. B. Co. post and a warehouse belonging to the Northwest Navigation Co. at the mouth of the river. The Navigation Company have also a warehouse at the western end of the tramway, together with a boardinghouse for the accommodation of passengers. There are very few inhabitants at Grand Rapids at present, though with building of the H. B. Ry. (not our present H. B. Ry. but another that was discussed at that time from Winnipeg)

and the utilization of the immense water power of the rapids, it is bound to become an important point. There is a missionary in connection with the English Church resident at this point.

Badger, Rev. P., English  
Church missionary  
Ballantine, Richard  
Cook, James  
Douon, J. Baptiste  
Flett, Archibald  
Fiddler, John  
Ginthron, Fred  
Knight, John  
Mecreai, Francois  
McLean, Angus  
Parenteau, Joseph  
Scott, Abram  
Settie, John

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Winnipeg, Man.

# Cumberland 1888

Cumberland—the base of supplies for the H. B. Co. district of that name—is situated in township 37, range 2 west of the second meridian, on the south shore of Pine Island Lake, north of the North Saskatchewan, and is connected with the latter by Big Stone river. It is the oldest post of the H. B. Co. in the interior, having been established over one hundred years ago. It has had many famous visitors in its time, among them being Sir Alexander Mackenzie, Sir John Franklin, and Capt. W. F. Butler, author of the "Great Lone Land". Time, however, has made little change in the post for the better. Indeed it has lost much of the prestige it enjoyed in the early days when it was the base of supplies for the interior. The inhabitants of the district are principally Halfbreeds and Indians. Steamboats call regularly on their way from Grand Rapids to Prince Albert, Battleford and Edmonton. There are two churches at the post—English and Roman Catholic—with resident missionaries. Very little farming is done, the inhabitants who are not connected with the H. B. service living principally by hunting and fishing. Chief Factor Bellanger has charge of the post.

Note: Hunting means trapping as well.

Ballentine, John  
Ballentine, James  
Ballentine, Baptiste  
Ballenden, Charles  
Ballenden, Thomas

Belanger, Chief Factor, H. B. Co.  
Budd, Peter, sr.  
Budd, Peter, jr.  
Budd, Henry  
Budd, James  
Budd, John  
Cadotte, George  
Cadotte, Pierre  
Charlebois, Rev. Pere., O.M.I.  
Cochrane, Thomas  
Cochrane, Henry  
Cook, Joseph, sr.  
Cook, George  
Cook, John  
Cook, George  
Dorion, Jean, sr.  
Dorion, Jean, jr.  
Dorion, Louison  
Flett, Albert  
Fontain, G.  
Foseneuve, Francois  
Foseneuve, Jean Baptiste  
Huston, Gideon  
Jourdain, L., sr.  
Jourdain, L., jr.  
Mercan, Alfred  
McCrumb, George, H. B. Co. clerk  
McKay, William  
McKay, Donald  
McKay, August  
McKay, Donald, jr.  
McLellan, Rev. R., English  
Church Missionary  
Nabaiese, John  
Nabaiese, Donald  
Paul, Adam  
Paul, Abel  
Paul, James  
Paul, John  
Sayer, John  
Salvis, Francois

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# Festival Displays



This year displays will centre in and around the new Provincial Government building. As in the past, the Department of Mines and Natural Resources are providing exhibits and welcome the assistance this year of the newly re-organized departments of Highways and Health in the area, who are providing exhibits and assisting in making the show a joint effort.

Outdoor displays are located on the front lawn on Third Street opposite the Collegiate. These displays include the usual collection of animals taken from the wild and frozen in natural positions. There is a fresh fish display jointly by the Fisheries Branch of the Department of Mines and Natural Resources and the Northern Health Services. A large plan has been prepared in plaster of paris of northern Manitoba, on which is shown in relief the new developments in the north such as mining and power. Lands Branch have an exhibit of agricultural and recreational development in the area. The whole is rounded out with a collection of forest products by the Forest Service.

Something new in the way of displays this year are indoor exhibits in all three Departments, Health, Mines

and Résources and Highways. In Mines and Resources the Game and Fisher.e; laboratory are showing specimens of fish, wildlife, fish foods, fur, which will be shown and explained to the public. The Forest Service in their fire control room are prepared to show the manner in which fires are reported, how they are recorded and the steps taken in locating and taking action on the fires. The Highways are preparing models of structural features and plans showing recent highway and road developments. In the Northern Health Services' office there will be demonstrations and exhibits of health education and staff will be available for special instructions in matters of health.

The outdoor displays will be continuous throughout the Festival and the public are invited to visit the indoor exhibits from 2:00-5:00 each afternoon.

An information desk is located in the main floor rotunda to provide information to the public. The government employees extend their congratulations to the Festival Committee and are pleased to take part in the Festival by providing these displays.

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For photographs of this year's Festival contact

*The Aurora Studios*

205 Fischer Ave.

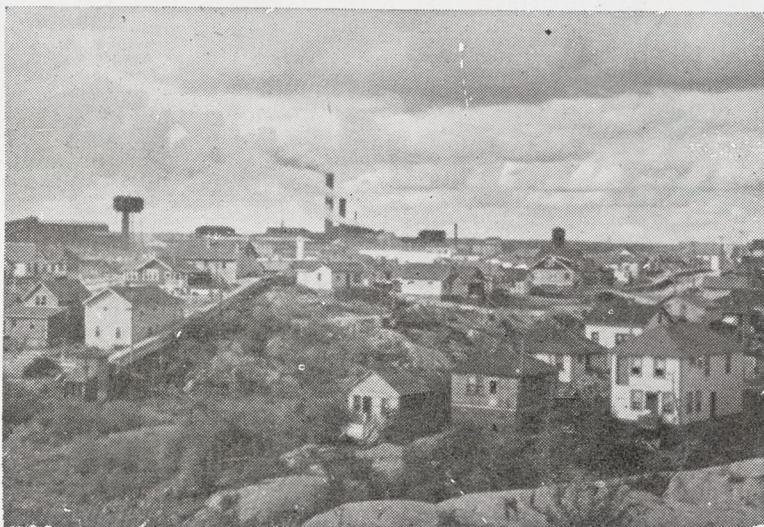
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**FLIN FLON  
MANITOBA**

# About Flin Flon



Deep in the heart of Manitoba's romantic northland, a land of rugged beauty, carved out of rocks rich in copper, zinc, gold, silver, cadmium and selenium is fabulous Flin Flon. A town which retains its pioneer spirit, where people are proud of the community they have built from rock and forest.

If you seek the rugged spirit and the wide open hospitality of the north — if you want to fish in virgin waters, hunt in silent forests, travel through uncharted country by canoe, if you want all this and still enjoy the added comforts and convenience of modern civilization — head for Flin Flon, north of the 54th parallel.

Transportation is good, by rail, road and air. The C.N.R. offers a rail passenger service. TransAir has a scheduled service. A daily bus service is also provided. The motorist visiting the north will travel through the heart of a country which is regarded by many competent outdoor and travel authorities as the greatest unspoiled vacation-land in North America.

On the shores of beautiful pine-fringed lakes there are cabins to

house the vacationing family comfortably. Recreation facilities include a nine hole golf course, sightseeing at the ice-filled crevices, a large Community Club building suitable for basketball, badminton, etc., dance halls, several parks, numerous beaches, and unlimited lakes where fishing, boating, water skiing, swimming and camping are enjoyed by all.

In this friendly, energetic community with a cosmopolitan population of over 14,000, the modern stores carry a complete line of goods and equipment for the holiday shopper. Always ready to serve the visitor are the hotels, restaurants, garages, taxi services, and lunch counters. Two well staffed hospitals, and churches of all faiths are located in Flin Flon.

The Chamber of Commerce operates a Tourist Information Bureau at the entrance to Flin Flon for your convenience and is anxious to assist you in planning your vacation.

We know you will enjoy your visit to Flin Flon, leave with pleasant memories and a desire to return in the near future.

# When The Ice-Worm's Nest Again

This selection is available for public performance  
in the U.S.A. by license of Broadcast Music, Inc.

Words and Music by  
MONA SYMINGTON  
MARION WILLIAMSON  
JOYCE KOLGAN

Brightly

1 There's a husk-y dusk-y maid-en in the arc-tic,  
 2. Oh, the wed-din' feast will be seal oil and blub-ber,  
 3. And when all the blink-in' ice-bergs bound a-round us,

In her ig-loo she's wait-ing there in vain;  
 In our kay-aks we'll roam the bound-less main,  
 She'll pre-sent me with a boun-cin' ba-by boy;

Oh, I guess I'll put my muk-luks on and ask her,  
 How the wal-rus-es will turn their necks to rub-ber,  
 All the pol-ar bears will dance a rum-ba round us,

If she'll wed me WHEN THE ICE-WORMS NEST A-GAIN,  
 Well be hap-py WHEN THE ICEWORMS NEST A-GAIN,  
 And the wal-rus-es will click their teeth with jay.

In the land of the pale blue snow, Where it's nine-ty-nine be-low, And the  
 pol-ar bears are roam-in' o'er the plain In the shad-ow of the

pole I will clasp her to my soul, We'll be hap-py WHEN THE  
 ICE-WORMS NEST A-GAIN. 2 Ch. the GAIN.  
 3 And when D.S. al Fine

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